

# Children's Menu

(For children aged 12 or under)

**Two Course Meal including a Soft Drink or a Fruit Juice £9.50**

**Extra Course £3.00**



## Starters

### Choice of Soups

Minestrone or Soup of the day.  
Served with a slice of bread.

### Melon with Fruit



### Mozzarella Sticks

Mozzarella in breadcrumbs served  
with a tomato sauce.

## Main Courses

### Homemade Chicken Goujon

Deep-fried and served with French fries.

### Penne al Pomodoro



Pasta served with tomato sauce.

### Lasagne al Forno

Traditional Lasagne with Bolognese,  
Béchamel and tomato sauce.  
Served with garlic bread.

### Fillets of Sole & Haddock Goujon

Strips of fillets of sole & haddock bread crumbed,  
deep fried and served with French fries.

### Macaroni Cheese

Served with garlic bread.

### Spaghetti Bolognese

Classic Bolognese (beef & tomato).

## Desserts

### Mixed Ice Cream

### Sticky Toffee Pudding

(Chef's own recipe)

Served hot with vanilla ice-cream and cream.

### Fresh Fruit Seasonal Salad



### Chocolate Fudge Cake

Served hot with ice cream & fresh cream

### Sitting Arrangements:

Menu served all day from 12.30pm & every hour up to 7.30pm last sitting.  
Maximum stay 2 & 1/2 (two & half) hours for each seating from the time of the booking

Ristorante *Piccolo Mondo* Glasgow



## Special All Day Menu

Choose Any Two Courses & Coffee £19.50

Extra Course only £5.00

### Sitting Arrangements:

Menu served all day from 12.30pm & every hour up to 7.30pm last sitting.  
Maximum stay 2 & 1/2 (two & half) hours for each seating from the time of the booking

# Mother's Day Menu

Choose Any Two Courses & Coffee £19.50

Extra Course only £5.00



## Antipasti ~ ~ Starters

### Trio of Mushrooms, Mozzarella and Onion Rings

Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.

### Terrine of Pâté (Smooth Pâté)

Made with chicken, duck liver and served with warm toast, red currant jelly and garnished with seasonal leaves.

### Melon & Seasonal Fruit

### Cozze alla Marinara £1.95 Supplement

Mussels cooked in extra virgin olive oil with onions, garlic, white wine, parsley. Served with a slice of bread.

### Soup of the Day

Please ask your server.  
Served with a slice of bread.

### Classic Italian Antipasto

A fine, assorted selection of Italian cured meats. Garnished with grilled vegetables.

### Arancini alla Siciliana

Rice balls filled with Mozzarella cheese, ham and chicken, coated in breadcrumbs and fried.

### Potted Prawns (House Speciality)

Sautéed in butter with onions, mushrooms, garlic, dry sherry, white pepper, demi-glace and cream. (Served hot with breadsticks)

### Salsiccia con Fagioli (Italian Sausage with Borlotti Beans)

Classic dish from Tuscany is made with spices, Italian sausage and Borlotti in a special sauce with sage, garlic, blended with tomato sauce and served with garlic bread.

### Minestrone

The classic Italian vegetable soup.  
Served with a slice of bread.

## Sides

Basket of Bread £1.95 ~ ~ Garlic Bread £3.95

Garlic Bread with Cheese £4.50

Bruschetta £4.50 ~ ~ Olives £3.50



 Vegetarian  Vegan  Gluten Free

### Important Notice:

Please advise our waiting staff on any food allergy you may suffer in order to prevent such ingredient(s) to contaminate your food. Thank you for your co-operation

**\*Please Note: The maximum stay from the time of the booking is two & half hours.\***

## Secondi Piatti ~ ~ Main Courses

### Pasta

### Rigatoni alla Toscana

Rigatoni pasta with spicy Italian sausage and pancetta in a tomato sauce with a touch of cream.

### Penne all' Arrabbiata

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite Spicy!

### Risotto

### Risotto Frutti di Mare £2.95 Supplement

Made with calamari, prawns and mussels flamed in Brandy, blended with chilli, garlic, white wine, fresh herbs in a tomato sauce.

### Risotto con Asparagi e Piselli

Risotto cooked with asparagus and petit pois and flavoured with vegetable stock.

### Fish

### Sea Bass Piccolo Mondo

Pan seared fillet of sea bass served with baby sautéed potatoes, grilled courgettes, spinach and asparagus with a lemon dill and caper sauce.

### Duet of Fillet of Fish Goujon

(Sole & Haddock)  
Dressed in a tempura batter, deep fried and served with hand cut chips and tartare sauce.

### Meat & Poultry

### Beef Royale with Yorkshire Pudding

Slices of roasted topside of Aberdeen Angus beef tossed in a sauce made with extra virgin olive oil, onions, red wine, mushrooms, au poivre sauce, demi-glace & cream. Served with mash and seasonal vegetables.

### Chicken Milanese

Escalope of chicken breast dressed in breadcrumbs, pan-fried and served with pasta al pomodoro.

### Carved Gigot of Lamb Tuscany Style

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, wine vinegar and blended with a tangy tomato sauce. Served with mash and seasonal vegetables.

### Grilled Sirloin Steak £6.95 supplement

10oz Scottish Sirloin steak. Fully garnished with grilled mushrooms, tomatoes, onion rings and hand cut chips.

### Choice of Sauce:

Pepper, Diane, Béarnaise or Garlic Butter £2.50

Hand cut Chips £3.00 ~ Onion Rings £3.00 ~ Sautéed Mushrooms £3.00

Italian Salad £3.00 ~ Zucchini Fritti £3.00 ~ Cauliflower au Gratin £3.00

## Dolci ~ ~ Desserts

### Assorted Ice Cream

Vanilla, Strawberry and Chocolate.

### Fresh Fruit Seasonal Salad

### Home Made Panna Cotta

Classic Piedmont's dessert laced with liqueur.

### Tiramisú

Classic Italian dessert with whisked eggs, Mascarpone semifreddo, sponge fingers, coffee and Sambuca.

### Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

### Sticky Toffee Pudding

Served hot with cream and ice cream.

### Tea or Coffee

Latte or Double espresso £1.00 Supplement

All our prices are inclusive of VAT but subject to a 10% Service Charge to ALL parties of 6 and over